PAPPAS FOODS

Salad Plates

Char-Grilled Chicken — Served on Greek Salad 5.25
Greek Salad — Feta Cheese, Black Olives, Peppers, Tomato, Onion 3.95
Chef Salad — Tossed Green Salad with Grated Cheddar Cheese, Ham, Turkey 4.25
Tuna Salad — Tuna Salad, Tomato Wedges, Egg, Kosher Spear 3.75
Chicken Salad — Chicken Salad, Tomato Wedges, Egg, Kosher Spear 3.75
Triple Salad — Chicken Salad, Tuna Salad, Pasta Salad 4.75

Greek Specialties

Marinated Chicken Breast — With Rice and Greek Salad 5.25
Pastitso — Greek Lasagna with Rice and Greek Salad 5.25
Moussaka — Eggplant Casserole with Rice and Greek Salad 5.95
Stuffed Grape Leaves — With Rice and Greek Salad 5.75
Spanakopita — Spinach Pie with Rice and Greek Salad 4.95
Marinated Pork Tenderloin Souvlaki — With Rice and Greek Salad 5.25
Marinated Lamb Souvlaki — With Rice and Greek Salad 5.95
Combination Plate — Pastitso, Chicken or Pork with Rice and Greek Salad 6.50
Marinated Swordfish Souvlaki — With Rice and Greek Salad 6.50
Marinated Shrimp Souvlaki — With Rice and Greek Salad 7.95
Greek Style Filet — Beef Tenderloin with Greek Potatoes and Greek Salad 9.95
Baked Shrimp Santorini — With Rice and Greek Salad (after 5:00 pm) 8.50
Baked Fish Greek Style — With Rice and Greek Salad (after 5:00 pm) 8.95
Baked Leg of Lamb — With Orzo Pasta and Greek Salad (Fridays only 5:00–8:30 pm) 7.25

Sandwiches

Homemade Chicken Salad 3.25
Homemade Tuna Salad 3.25
Club 3.85
Reuben 3.75
Gyro 3.25
Chicken Gyro 3.75
Marinated Grilled Chicken Breast 3.25
Marinated Pork Souvlaki 3.95
Chicken Fingers with Fries 4.25
B.L.T. 1.95
Ham & Cheese 3.25
Turkey & Swiss 3.25
Hot Dog ..... .99
Greg's Super Dog 1.80
Hamburger 1.25
⅓ Pound Burger 2.25
Polish Sausage 1.75
Grilled Cheese 1.50

Sides

Tzatziki Sauce and Pita Bread 1.95
Greek Salad 1.25
Pasta Salad 1.25
Greek Style Potatoes 1.25
French Fries ..... .90
Onion Rings 1.25
Potato Chips ..... .69

Beverages

Soft Drinks & Iced Tea
Small ..... .70
Medium ..... .80
Large ..... .90
Coffee ..... .50

Desserts

Banana Pudding 1.25
Baklava 1.00
Rice Pudding 1.00

For Your Convenience — Carry Out Orders — 823-4458

Monday—Thursday 10:00 am – 8:00 pm • Friday 10:00 am – 8:30 pm • Saturday 10:00 am – 5:00 pm

Vestavia Hills, AL

Carol Pappas

Greek tradition continues in brother's kitchen

I get inspired whenever I walk into my brother's restaurant. He's a master in the kitchen.

I always thought of myself as a good cook, at least since college when I first improvised with a tomato sauce and said good-bye to Hamburger Helper and 3-for-a-dollar chicken pot pies.

But Greg, he's the true chef.

You'd think my sister, Vickie, and I would be the ones to exchange recipes. But alas, it's my brother to whom I talk most about cooking. "Try this," he'll say, handing over a sizzling piece of Greek-spiced shrimp from the grill, cooked to perfection the only way Greg can do it.

"What do you think?" he'll ask.

Mmmmm. Heaven again.

I remember when he wanted to be an architect. Mother even bought him a drafting table. But, he didn't stay focused on that too long. What he really wanted to do was build a menu.

And that he has.

He asks my mother for cooking advice. (Daddy gives his with no encouragement). And, then, Greg improves on it.

It's an art. With a grill as his canvas, and herbs and spices as his medium, Greg turns out palate pleasing creations at lunch and dinner six days a week.

What does he do on the seventh day? Cook, of course. After all, it's in the genes.

Greg's always been a little more Greek than the rest of us. He married a Greek girl by the name of Pat, who really is an artist with a real canvas. And, her pastichio (Greek lasagna) is the best this side of Mt. Olympus.

The two of them run Pappas' in Vestavia, and it's almost as if you were in a little taverna (cafe) in Greece when you stop in. Greg mans the grill, Pat keeps watch over the money, and everything is cooked fresh right in front of you.

I think their customer base comes in as much for the antics of Pat and Greg as Greg's Greek chicken or souvlaki (kabobs). Greg's a little on the temperamental side during a rush hour, barking out orders like a Greek drill sergeant. But, Pat seems undaunted by the pressure. She saunters over to tear the lettuce for a Greek salad, muttering under her breath, and the "he-said, she-said" show begins.

When I stop in, they turn to me, the referee of the family, with a conversation kind of like this:

"She's not moving fast enough."

"He's overbearing."

"She's making me nervous."

"He expects too much."

All of this discourse is in Greek, of course, with hands waving, eyes darting, teeth clenched and aprons twisting. Such emotion, such force. It's almost as impressive as the meals they serve.

I've always wondered why when people speak a foreign language, it tends to go up a decibel or two. Growing up, Sunday dinner at home was like dinner at the U.N., the kids talking in English, the adults in loud — and getting louder — Greek.

I learned Greek as a defense. I could pick out enough words to know if I was in trouble or not. That way I knew whether to rush through my meal and escape or savor every bite of Mother's delicious, ethnic dishes.

If someone said "Ine mecree" (It was the little one), I was out of there fast. If not. Mmmmm. Heaven again.

Greg must have known he wasn't in trouble — first born sons rarely are — because he savored and remembered every morsel Mother cooked so he could carry on the tradition.

I guess that's what it's all about. Tradition. And what stronger tradition among Greeks is there than food?

We're glad Greg's a little more Greek than the rest of us — especially around dinner time.